

STEP-BY-STEP BREAD

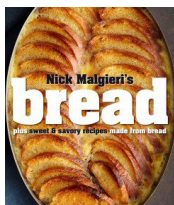
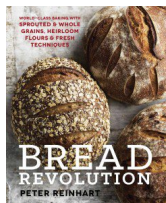
by Caroline Bretherton

Features over one hundred recipes for baking classic, artisan, flat, and sweet breads, and offers step-by-step preparation instructions

Bread revolution

by Peter Reinhart

Features 40 recipes for making breads using groundbreaking new flours—including sprouted, whole, ancient and alternative grains, such as grape seeds, emmer and corn skin flour—perfect for those who are health-conscious or have food allergies.



NICK MALGIERI'S BREAD

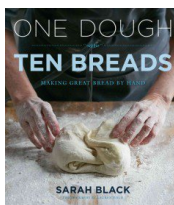
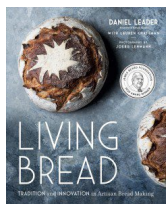
by Nick Malgieri

Provides recipes for breads that can be baked at home, including Italian sesame loaf, golden sandwich bread, sourdough chestnut bread, and Habibi pitas

LIVING BREAD

by Daniel Leader

Influenced by art and science in equal measure, exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka.



ONE DOUGH, TEN BREADS

by Sarah Black

An introduction to how novice bakers can learn to make artisan-style breads by hand guides readers through the processes of creating 10

"foundation" breads.



TARTINE BREAD

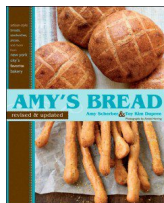
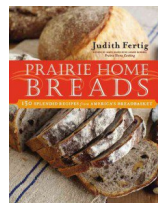
by Chad Robertson

Sweet and savory recipes developed by renowned baker Chad Robertson provide detailed instructions and hundreds of step-by-step photos.

Prairie Home Breads

by Judith M. Fertig

A delightful collection of recipes from the nation's breadbasket includes 150 recipes for everything from tea breads to strudels.



AMY'S BREAD

by Amy Scherber

This guide to artisan bread-baking provides information on making breads at home for a fraction of the store-bought cost, and includes basic bread baking techniques, ingredients, and equipment.

THE HOT BREAD KITCHEN COOKBOOK

by Jessamyn Waldman

Rodriguez

A cookbook from the New York-based bakery that supplies ethnic breads to dozens of retail outlets while employing and empowering immigrant women shares the baker's regional breads from the international locales these women called home.



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our Daily Bread

BREAD BAKING RECIPES & INSTRUCTION



BREAD ON THE TABLE

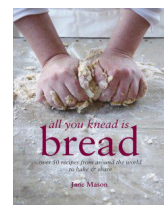
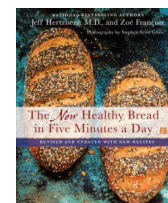
by David Norman

Explore European breadmaking traditions from the rye breads of France, to the saltless ciabattas of Italy, and the Christmas loaves of Scandinavia.

THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY

by Jeff Hertzberg

In a book for health-conscious bread-lovers everywhere, methods for super-fast home-made breads rich in whole grains, fruits, and vegetables.



ALL YOU KNEAD IS BREAD

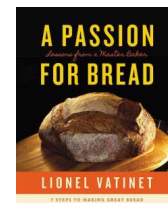
by Jane B. Mason

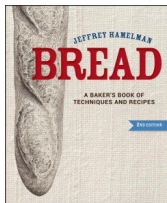
Jane Mason wants everyone to know how fun and easy it is to bake great bread.

A PASSION FOR BREAD

by Lionel Vatinet

A Master Baker hailing from a long line of French artisan bakers offers recipes and detailed, easy-to-follow instructions for crafting luscious loaves at home, including baguettes, ciabatta, whole grain breads, Beaujolais Bread, Jalapeño Cheddar Bread and sourdough boule.





Bread

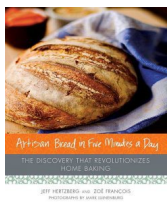
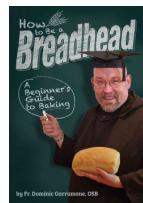
by Jeffrey Hamelman

An abundance of recipes for sourdoughs, brioche, flat breads, and French breads, this guide explains complex techniques with helpful illustrations.

HOW TO BE A BREADHEAD

by Dominic Garramone

In this new book by Father Dominic, you'll learn more than just basic techniques--you'll find out why yeast behaves the way it does, how to substitute different flours in a recipe, and how to take a simple dough and make it extraordinary for a special occasion.



ARTISAN BREAD IN FIVE MINUTES A DAY

by Jeff Hertzberg

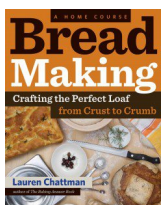
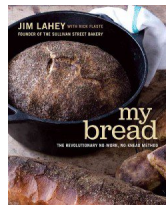
Learn how to make artisan breads at home with a minimum of time and effort in a volume of recipes that also features an

array of baked desserts.

MY BREAD

by Jim Lahey

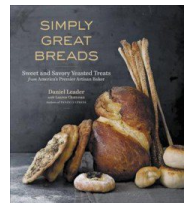
Outlines a method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, with recipes for such classics as a rustic Italian baguettes, the stirato, and pizza Bianca.



Bread making

by Lauren Chattman

A workbook approach for beginning bakers lays out the basics of making bread followed by recipes in six categories.



SIMPLY GREAT BREADS

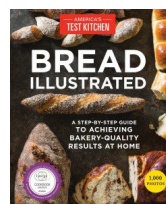
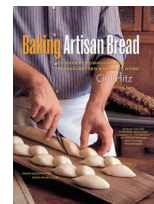
by Daniel Leader

Showcases 50 recipes for delicious breads and bakery products of all kinds, including cider doughnuts, challah, bagels, crumpets, English muffins, monkey bread and much more.

BAKING ARTISAN BREAD

by Ciril Hitz

A simplified, formula-based approach to baking bread at home, making the mixing, the rising, and the baking less intimidating.



Bread Illustrated

by America's Test Kitchen

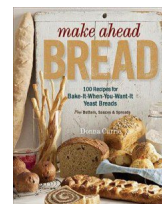
Make foolproof breads, rolls, and flatbreads, with step-by-step, illustrated recipes, organized by level of difficulty, for everything from sandwich bread and fluffy

dinner rolls to chapatti and panettone.

Make ahead Bread

by Donna Currie

Recipes that will give inexperienced bakers and busy home cooks the information they need to make bread on a schedule that works for them.



Breaking Breads

by Uri Scheft

A collection of sweet and savory Israeli baking recipes shed new light on the classics and show bakers how they can do the same at home.



GLUTEN-FREE BREAD

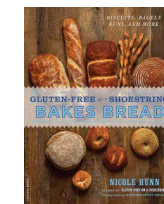
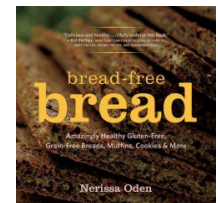
by Ellen Brown

Gluten-free baking techniques and 60 everyday bread recipes for brioche, sandwich bread, multi-grain varieties, quick breads and more.

Bread-free Bread

by Nerissa Oden

Techniques and recipes for creating "bread-free" breads that are miraculously similar to traditional breads that blend together vegetables with flaxseeds, pumpkin seeds, spices and other natural ingredients.



GLUTEN-FREE ON A SHOESTRING BAKES BREAD BISCUITS, BAGELS, BUNS, AND MORE

by Nicole Hunn

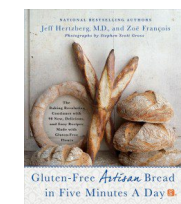
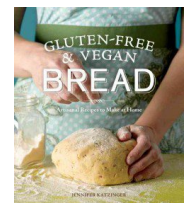
Gluten-free recipes for flatbreads, rolls, scones, and muffins includes

information on dough-handling and baking techniques.

GLUTEN-FREE & VEGAN BREAD

by Jennifer Katzinger

Simple instructions for baking artisanal gluten-free and vegan breads at home, providing dozens of recipes.



GLUTEN-FREE ARTISAN BREAD IN FIVE MINUTES A DAY

by Jeff Hertzberg

A revolutionary stored-dough method allows you to prepare delectable loaves in just five minutes a day.